

# MENU

## TASTING SELECTION

A selection of The Good Loaf sourdough and semi-sourdough breads served with Salut  Oliva olive oil, Bendigo Jam Factory balsamic and Lets Get Saucy dukkah

## FIRST COURSE

**Selection of bruschetta with The Good Loaf sourdough:**

Olive tapenade made with Salut  Oliva olives, Mclvor Farm salami, bocconcini and baby basil

Simply Tomatoes, roast capsicum and baby basil

Smoked salmon, red onion, capers and dill mayo

## MAIN COURSE

**A shared table selection of our favourite items**

Antipasto with The Good Loaf white organic, ciabatta and pumpkin breads

Mclvor Farms ham, veneto and Cacciatori Napoli salami

Simply Tomatoes green tomatoes and Salut  Oliva olives

The Good Loaf roasted pumpkin dip

Marinated and roasted vegetables including button mushrooms, eggplant, capsicum and artichokes

The Good Loaf's pastries including gourmet beef pies, vegetable pies and Thai chicken sausage rolls

## SWEET AND LIGHT THINGS TO FINISH

Goldfields Farmhouse Cheeses, nuts and seasonal fruit  
Warrenheip White, Ascot Blue and Miners Delight

Sweet Bruschetta with The Good Loaf fruit breads

Vine fruit and rosemary bread with  
Holy Goat Cheese and JimJams quince paste

Raisin and walnut with ricotta, Harcourt pears and  
roof top honey from above The Good Loaf